

Coffee Break

By Adeline Daley

I suppose I have nobody but myself to blame for cooking all of those gourmet candlelight dinners before we were married which gave my husband the impression that he had married the valedictorian of the Cordon Bleu Cooking School.

Twenty years later he still keeps cutting recipes out of magazines for me. "Why don't you try this?" he will suggest, handing me a double-spread picture layout of the finished product which looks more beautiful than anything a Michelangelo could create. Much less cook. Moreover, it will contain something like 23 different ingredients, a goodly portion of which I not only do not have on hand but which must be imported.

He also picks up recipes from restaurants he has visited across the country, of which Foster's Cafeteria, I am sorry to say, is not one, because I DO think I could handle their Macaroni Avec Cheese.

The trouble with most chefs, though, is that they're vague about the amount of ingredients you're supposed to use. For instance, how could anyone follow this recipe for barley soup from the Sheraton-Towers Hotel in Chicago: "Take one side of lamb, add barley to suit, add seasoning to suit, cover with water, cook until lamb is tender. Strain."

Into what? An 80-gallon doughboy swimming pool?

At least the chefs at Sardi's in New York are more specific in their recipe for spaghetti a la Shirley Booth. (And how's that for name-dropping?) "Cook one lb. of spaghetti. Drain. Add in order one cube of butter, four fresh eggs, 24 slices of crisp bacon crumbled, 1 cup of parmesan cheese, salt and pepper to taste." The reason I cook this is I figure that it's the closest I'll ever get to eating lunch at Sardi's.

But as you might have surmised, my favorite recipes start out with, "Take one can, open, add water and heat."

So my husband should have realized that he didn't marry an honor student from the cooking school, but a dropout. Especially after he caught me trying to pass off "Le Alphabette Soupe a la Campbell's" as something other than a concoction that comes in a red and white can. And flickering candles notwithstanding, it's pretty hard to disguise Armour's Corned Beef Hash.

At least the latter recipes don't require a permit from the Alcoholic Beverage Control Board as some of the gourmet recipes do. I don't know whether you've noticed it or not but practically every recipe seems to call for the ingredients to be marinated in wine, sauteed in wine, basted in wine or garnished in wine. In fact, my husband never referred to having a "second helping" of anything that I cooked — he always asked for an additional serving as a "nightcap."

And so it was with desserts. Everything (if you'll excuse the expression) was so loaded with spirits that I used to spend more grocery money on rum, brandy and sherry than I did on staples. This, too, would prompt my husband to quip to dinner guests, "Are you sure you don't want another helping — one for the road?"

Looking back, it's fortunate that we now subsist on menus approved by both the PTA and Alcoholics Anonymous. So please light the candles, Jeeves, and pass the Kellogg's corn flakes.

Future Bride



CONNIE SUDMEIER

Sudmeier - Jackson

Mr. and Mrs. Gus H. Sudmeier, 2708 Torrance Blvd., announce the engagement of their daughter, Connie Lee, to Ralph Gregory Jackson, son of Mrs. Irene P. Varanella of Manhattan Beach and Mr. Ralph William Jackson of New Orleans.

Miss Sudmeier was graduated from Torrance High School in 1965 and is now employed as a secretary for Sudmeier Engineering Corporation.

The future bridegroom, a 1964 graduate of Mira Costa High School, is serving with the United States Air Force, stationed at Keesler Air Force Base in Mississippi, attending a Special Communications School.

No date has been set for the wedding.

B'nai B'rith Carnival Set

Southern California B'nai B'rith Young Adults "Greatest Show on Earth" is coming Saturday, Jan. 7, at Haym Solomon Temple, 11827 Venice Blvd. in Los Angeles.

Activities for the event will begin at 7:30 and will run continuously until 12. Admission to the Carnival and Dance is free to all B'nai B'rith members, friends and guests. All persons interested in BBYA are urged to attend.

There will be an assortment of game booths including a dime pitch, dart balloon and milk can game. In place of the cotton candy, popcorn and peanuts there will be hot dogs, potato chips and soft drinks. Also on the bill for the evening will be a rock and roll band for dancing. Dance contests will be held and prizes will be given out.

As an added attraction many celebrities and Disc Jockeys will be present to add to the festivities.

B'nai B'rith Young Adults is a Jewish organization that welcomes all persons between the ages of 18 and 26. Activities include socials, athletics and community service events. For further information on the carnival Tauby Ross, Elaine Scheif, or Shelia Wax, may be called.

Returns to UC

Miss Robin Bingham returned to her classes at the University of California at Santa Barbara last Tuesday. She had spent more than two weeks here visiting her parents, Dr. and Mrs. R. A. Bingham, 1510 Engracia Ave.

R. L. Keeners Announce Linda Lee's Marriage

Mr. and Mrs. Robert Le-land Keener, 24233 Ward St., Torrance, announce the marriage of their daughter, Linda Lee, to William Roy McGregor, son of Mr. and Mrs. Harold McGregor of Fillmore, Calif.

The wedding was solemnized at three o'clock, Dec. 18, at the First Presbyterian Church in Fillmore with Rev. G. Winfield Blount officiating.

Mr. Keener escorted his daughter to the altar. She wore a traditional gown of ivory delustered satin fashioned as an empire sheath. The gown was trimmed with Alencon lace and was detailed with a cathedral train, also enhanced with the lace. She carried an arm bouquet of red Happiness roses.

Bridal attendants were Misses Diana Nichols, maid of honor; Shawnee Keener, Gail Robbins, Kathleen Wood, bridesmaids. They wore raspberry red brocade coat dresses. Julie Padelford, in deep pink peau de soie, was flower girl.

Robert McGregor performed the best man duties and ushers were Steve Benson, Robert Cox, Michael Vincent, Gilbert Lewis and Daryl Parson. Mrs. Edith Thompson was soloist.

Fun and Fund Luncheon Set

Fun and Fund Club of the Torrance Rebekah Lodge will meet for a potluck luncheon at the Torrance Masonic Temple on Cabrillo, Thursday at noon. Mrs. Frances Cozart, president, is in charge. All members and friends are urged to attend.

A church reception was held and the honeymoon was spent at Wilsonia in Sequoia.

The bride is a graduate of South High school and is a student at Cal Poly at San Luis Obispo where her husband is also a student. Mr. McGregor is a member of the ROTC.

The newlyweds are at home in San Luis Obispo.



WATCH OUT FOR THE OTHER GUY

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Rotary Anns To Meet for Brunch Jan. 18

Torrance Rotary Anns will meet Wednesday, Jan. 18, at 9:30 a.m. for a brunch meeting at the home of Mrs. Alan D. Smith, 217 Via Buena Ventura, Redondo Beach. Mrs. Robert Fleming is co-hostess.

Each member is asked to bring copies for her two favorite recipes for a recipe exchange.

Members planning to attend are asked to call either of the hostesses.

Tatums Host Open House

Mr. and Mrs. Barton Tatum, Phyllis and Barton, entertained at their traditional Open House on Christmas Eve at their home, 1005 Kornblum.

The guest list included neighbors and college students home for the holidays.

Among those attending were Mr. and Mrs. Phillip Carpenter and sons, Jeffrey and Mark; Mr. and Mrs. John S. McVey, Jr., Patricia, Karen and John; Mr. and Mrs. Sid Gans, Peggy and

Danny, Mr. and Mrs. Dave Minnis; Mr. James Parchment.

Others were Eleanor Campbell, Pam Moore, Gary Chabot, Michael Okuji, John Hierley, Miss Gerrell Dean; and Mrs. Esther Peterson of Los Angeles.

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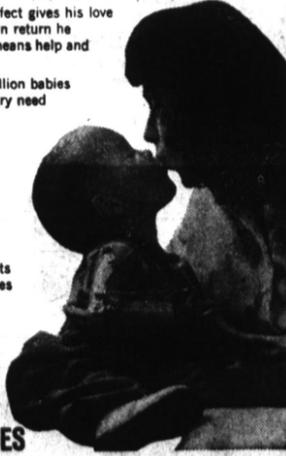
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